

Food Service Establishment Inspection Report

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|----------|------------------------|-----|-----------------|----------------------|---|----|
| Name: | Papa John's Pizza | | | Establishment Number | <div style="font-size: 48pt; font-weight: bold; text-align: center;">98</div> | |
| Address: | 10-B Hudson Plaza | | | 1-5263 | | |
| | Fayetteville, GA 30214 | | | Previous Score | | |
| Year | Month | Day | Inspection Time | Purpose | Enforcement | |
| 2007 | 9 | 13 | 14:25 | Routine | 1 | 96 |

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

| HAZARDOUS ITEMS (Category I) | | | | | CRITICAL ITEMS (Category II) | | | | | GENERAL ITEMS (Category III) | | | | |
|---|-----|--------|-----|--------|---|-----|--------|-----|--------|------------------------------|--|--|--|--|
| Food | CAT | Points | | X ✓ | Sewage | CAT | Points | | X ✓ | | | | | |
| | | Max | Min | | | | Max | Min | | | | | | |
| 1. Safe; Approved Source | I | | | | 23. Sewage in Establishment | I | | | | | | | | |
| 2. Adulterated, Container, Labeled, Dispensed | II | 10 | 5 | | 24. Approved Sewage System | III | 15 | 8 | | | | | | |
| Personnel | | | | | Plumbing | | | | | | | | | |
| 3. Disease Control; Personal Hygiene | I | | | | 25. Installation; Maintained | III | 4 | 2 | | | | | | |
| 4. Tobacco, Clothes, Hair Restraints | II | 8 | 6 | | 26. No Cross-Connection; Back Siphonage | I | | | | | | | | |
| Food Protection | | | | | Toilet and Handwashing Facilities | | | | | | | | | |
| 5. Food Handling Techniques | I | | | | 27. Approved; Accessible | I | | | | | | | | |
| 6. Protected from Contamination | II | 10 | 5 | | 28. Constructed; Maintained; Number | III | 4 | 2 | | | | | | |
| 7. Storage Practices; Approved Containers | II | 10 | 5 | | 29. Clean; Proper Supplies Provided | II | 10 | 5 | | | | | | |
| Temperature Control | | | | | Garbage and Refuse Disposal | | | | | | | | | |
| 8. Enough Facilities to Maintain Food Temp | I | | | | 30. Containers, Covered, Number, Other | III | 8 | 4 | | | | | | |
| 9. Foods Rapidly Cooled; Held and Displayed | I | | | | 31. Storage Area; Clean, Construction | III | 5 | 3 | | | | | | |
| 10. Food Cooked to Proper Temperature | I | | | | Physical Facilities | | | | | | | | | |
| 11. Foods Rapidly Reheated; Properly Thawed | I | | | | 32. Floors, Walls, Ceilings | III | 6 | 3 | | | | | | |
| Equipment and Utensils | | | | | 33. Lighting; Fixtures Shielded | III | 6 | 3 | | | | | | |
| 12. Dishwash Facilities Acceptable, Operational | I | | | | 34. Ventilation; Sufficient, Maintained, Clean | III | 8 | 4 | | | | | | |
| 13. Designed, Constructed, Installed, Located | III | 6 | 3 | | 35. Personnel Facilities Provided, Used | III | 2 | | | | | | | |
| 14. Food Contact Surfaces Clean; Procedure | II | 15 | 8 | | Other Operations | | | | | | | | | |
| 15. Approved Material; Maintained | II | 6 | 3 | X | 36. Toxic Materials, Storage, Use, Label | I | | | | | | | | |
| 16. Testing Equipment Provided (Thermometer) | II | 5 | 3 | X | 37. Roaches, Flies, Rodents | III | 15 | 8 | | | | | | |
| 17. Cloths; Clean, Properly Stored, Used | II | 4 | 2 | | 38. Proper Cleaning Methods Used | III | 2 | | | | | | | |
| 18. Non-Food Contact Surfaces | III | 15 | 8 | | 39. Authorized Personnel, Animal Control | II | 5 | 2 | | | | | | |
| 19. Storage; Handling Procedures | II | 6 | 3 | | 40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry | III | 2 | | | | | | | |
| 20. Single Service Articles | II | 6 | 3 | | 41. Approved Area For Food Service Operation | III | 2 | | | | | | | |
| Water | | | | | The following Category I Items were corrected at the time of the inspection: n/a | | | | | | | | | |
| 21. Approved Source; System Operational | I | | | | | | | | | | | | | |
| 22. Hot and Cold Water as Required | II | 5 | 2 | | | | | | | | | | | |
| Category 2 (Correct within 72 hours): 15 - Cutting boards were very worn. 16 - Product thermometer was not provided. Discussed: 1) Food safety change flyer and food safety packet. 2) Protect single serve items and equipment 3) Alternative storage for toxic chemicals. 4) Handwashing sink must be kept clean. 5) Label the icing container. | | | | | | | | | | | | | | |
| Discussed with/Title James - Training General Manager | | | | | Inspected By/Title: | | | | | | | | | |